

**CHEVAL BLANC PARIS SETS THE TONE OF SUMMERY TIME!
THREE TERRACES TO ENJOY PARIS FROM THE HEIGHTS**



©Yann Deret

Cheval Blanc Paris announces the reopening of its terraces. All located on the seventh floor, each one unveils a unique gastronomic experience, thanks to its chefs, under the guidance of Arnaud Donckele, as well as a breathtaking panorama on the monuments of the City of Light.

LE JARDIN: URBAN EDEN OF CHEVAL BLANC PARIS

Le Jardin de Cheval Blanc Paris is a perched and verdant haven. Indulge in a carefully curated menu that epitomises the summer spirit by Chef William Béquin, highlighting colourful cherry tomato tart with Pineapple tomato and basil sorbet as a starter, Provençal stuffed cocktail tomatoes as a main course and strawberry ice cream sundae, enhanced by Pastry Chef Maxime Frédéric.

A vibrant terrace that comes to life in the beautiful season with its scarlet tones and furniture playing the notes of red and white, punctuated with chic and pop yellow touches. Le Jardin is relaxed, celebrating Parisian epicureanism. This bucolic atmosphere with its pathways where red flowers share the spotlight with aromatic herbs emits a very summery scent of lemon thyme, basil, and rosemary.

This season, Le Jardin de Cheval Blanc Paris transforms into a mesmerising and playful retreat. It offers spirited competitions of Mölkky, furious spins on the table football, a giant chess game, for kings, queens, and of course, knights of all ages. A myriad of memories to be cherished, and immortalised on our Jardin's postcards to send.

Le Jardin is open from Wednesday to Sunday, from noon to 11 pm, from May 15th to September 15th 2024, subject to good weather.

LE TOUT-PARIS: OVERLOOKING VIEW OF THE SEINE



©Edouard François

The address overlooks the rooftops of the city. Facing south, the terrace is lined with balconies and intimate alcoves to embrace the most beautiful views of the Seine, from Notre-Dame to the Eiffel Tower, for a lunch under the sun or a dinner under the stars, in a delightful frenzy.

This contemporary, lively, and elegant brasserie is an invitation to Parisian life – rhythmic and joyful. Flavours are imagined by Chef William Béquin, echoing the famous Art Deco bistros. The green bean tart, stracciatella, and its smoked velvet with black olive as a starter, the lobster, red mullet, monkfish and sea bass in the spirit of a lightly saffroned bourride as a main course, and the rhubarb vacherin with its fromage blanc whipped cream offer a generous reinterpretation of iconic French gastronomy dishes, with modernity and gourmet taste.

Le Tout-Paris is open every day from 7 am to 1 am.

LANGOSTERIA: ITALY AT SEVENTH HEAVEN



©Oliver Fly

This is the place where Italian and French culture collide. Langosteria brings Parisians their second culinary love, made-in-Italy fine dining. Facing the Seine, high in the sky, the restaurant opens onto a terrace overlooking the rooftops of Paris.

On the menu, Italian rhythm and sunny influences: Sicilian gambero rosso, red tuna carpaccio and eggplants, tagliatelle with royal langoustines... This absolute freshness also extends to dessert, notably with the signature tiramisu, by Pastry Chef Maxime Frédéric.

Langosteria is open for dinner every day from 6 pm to 11 pm and for lunch from Friday to Sunday from 12 pm to 3 pm.

CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection revealed its urban Maison in the heart of Paris. Overlooking the Seine, just a stone's throw from the Louvre and the Marais, Cheval Blanc Paris breathes new life into La Samaritaine's iconic Art Deco building a stone's throw away. Showcasing the French art de vivre and inspired by a bold, contemporary spirit, its 72 keys – 26 rooms and 46 suites – along with its living areas, restaurants and well-being facilities were imagined by architects Edouard François and Peter Marino. Chef Arnaud Donckele orchestrates a culinary symphony at the gastronomic restaurant Plénitude – a three-MICHELIN-starred restaurant, whilst Pastry Chef Maxime Frédéric oversees the Maison's entire gourmet composition. Completing the culinary offering, the 7th floor is home to a contemporary Parisian brasserie awarded one MICHELIN star, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. Hakuba, the new Japanese restaurant, is unveiled on the ground floor. At the heart of the Maison, a curved swimming pool adorned with mosaics is an invitation to a sensory escape. Not forgetting the exclusive Dior Spa Cheval Blanc Paris for a holistic immersion in the world of Maison Dior. Dreamt up for children by sailor Maud Fontenoy, Le Carrousel kids' club celebrates the family spirit and the importance of environmental awareness. Intuitively pre-empting every desire, the Ambassadeurs carefully carve out each detail, each gesture, each personal touch to ensure every stay is an unforgettable one. Cheval Blanc Paris: more than an address, it is a destination.

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